

# PACIFIC SPECIALS

## STARTERS

-  **SOFT SHELL CRAB**  
1 - 9 2 - 16 3 - 23  
*Served with remoulade*
-  **CHICKEN WINGS 12**  
*Order of 6 wings.  
Buffalo, Char-Buff  
BBQ, Char BBQ*
-  **CRISPY PORTOBELLO MUSHROOMS 12**  
*with Ranch*
-  **SWEET ORANGE CHILI CALAMARI 14**  
*Lightly breaded, Napa cabbage, bell peppers, red onion, tossed in a sweet orange chili sauce*

## OYSTERS\*

- EAST POINTS 1.90**  
*(Delaware Bay)*  
*Mild flavor, light salt content*
- BEAU SOLEIL 2.85**  
*(New Brunswick)*  
*Mildly briny, with a clean finish*
- WELLFLEET 3.00**  
*(Massachusetts)*  
*Plump, tender, creamy sweet brine*
- PADDYS PEARL 3.20**  
*(Maine)*  
*Deep cups, clean and bright, lite brine and citrus finish*
- TUXEDO 3.10**  
*(PEI, Canada)*  
*Perfect combination of sweet and salty*
- ROUNDAABOUT**  
**2 OF EACH OYSTER 28**

## ENTREES

-  **AHI TUNA POKE BOWL\* 19**  
*Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons*
-  **SURF- N- TURF 38**  
*Grilled 8 oz N.Y. strip topped with creamy Nola shrimp. Served with smashed red potatoes and grilled asparagus*
- CRISPY GROUPER SANDWICH 22**  
*Golden crispy grouper on ciabatta bread, with lettuce and remoulade. Served with house made potato chips and a spear pickle*
- SEAFOOD RISOTTO 28**  
*Langostino & shrimp risotto with sliced portobello mushrooms and Manchego cheese. Served with grilled baguette*
- CITRUS SEARED PATRALE SOLE 22**  
*Served with brown rice with quinoa, grilled asparagus, and a tomato- basil relish.*

## DESSERT

- BLUEBERRY COBBLER 6**  
*Topped with Vanilla Ice Cream*
- KEY LIME PIE 6**
-  **CHOCOLATE BROWNIE 6**  
*Topped with vanilla ice cream*

## FEATURE SOUP

- CORN CHOWDER**  
*with hatch chiles & smoked poblano peppers*
- CUP 6 / BOWL 9

## FEATURED ON TAP

- KONA BREWING -- BIG WAVE GOLDEN ALE -- 7
- ALASKAN -- AMBER -- 6
- STELLA -- ARTOIS -- 7
- KINKAIDER -- DRAGON JUICE IPA -- 7.5

## FEATURED CANS & BOTTLES

- ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6
- BELCHING BEAVER BREWING 12oz -- PEANUT BUTTER MILK STOUT -- 6
- CODE BREWING 12oz -- LEMON BERRY SOUR -- 6.5

## FEATURE DRINKS

- RED SANGRIA -- 9**
- CHEMISTRY BLANC DE BLANC -- 10**

\* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness



Dish can be made Gluten Free